

TAKE CARE NEW YORK

spring/summer 2026

SMALL PLATES

MARINATED OLIVES

citrus and chili marinated, basil 8

PULL APART BREAD

mediterranean dip 9

SPICED CARROT HUMMUS

za'atar, laffa bread 12

SPINACH & ARTICHOKE DIP

laffa bread crostini 16

DI PALO NYC BURRATA

garlic bread, tomato jam 18

TAKE CARE WINGS

buffalo or bourbon bbq,
blue cheese dressing, crudités 16

MAC & CHEESE 18

add chicken +10 / add shrimp +15

MARGHERITA FLATBREAD

mozzarella, fresh basil 18

WILD MUSHROOM FLATBREAD

taleggio sauce, parmesan, truffle 22

SOUPS

TOMATO 12

FRENCH ONION 14

SOUP & SANDWICH 19

tomato soup, grilled cheese

SALADS add salmon +12 / steak +16 / chicken +12 / shrimp +15

CAESAR

gem lettuce, garlic breadcrumbs, caesar dressing 14

CHOPPED

root veggies, kale, quinoa, pecan,
crumbled feta, maple-sherry vinaigrette 16

COBB

market lettuce, egg, crumbled blue cheese,
avocado, bacon, red onion, red wine vinaigrette 18

HOUSE

market lettuce and vegetables, sherry vinegar dressing 18

TUNA POKE

sriracha, soy, sesame, jasmine rice, edamame beans,
cucumber, radish, avocado, furikake 24

SANDWICHES served with shoestring fries or market salad

FRENCH DIP

shaved prime rib, caramelized onions, gruyère cheese,
horseradish cream, au jus 34

CHICKEN SANDWICH

grilled or fried chicken - gochujang chili,
basil and buttermilk slaw, pretzel roll 22

CHICKEN CAESAR WRAP

grilled chicken, romaine, garlic breadcrumbs, parmesan,
caesar dressing, flour tortilla 22

B.A.L.T.

bourbon bacon, avocado, lettuce, tomato,
dijonnaise, shokupan bread 19

BURGERS served with shoestring fries or market salad

TAKE CARE BURGER

\$1 per sale goes to the NYC Impact Foundation

grilled pat lafrieda patty, cheddar, caramelized onion,
jalapeño relish, seeded brioche bun 26

DOUBLE BACON BURGER

two pat lafrieda aged beef patties, american cheese, bacon,
bacon jam, garlic aioli, pickled red onions, brioche bun 26

TAKE CARE VURGER

black bean quinoa patty, tomato, alfalfa sprouts,
cashew chipotle aioli, lettuce, no bun 19 *[vegan]*

LARGE PLATES

STEAK FRITES

grilled usda prime hanger steak, bone marrow gravy,
whole roasted garlic, watercress, shoestring fries 36

BRICK CHICKEN

beurre fondue, cherry peppers 28

FISH & CHIPS

beer battered cod, mushy peas, fries, tartar, malt vinegar 26

MISO SALMON

bok choy, jasmine rice, furikake 34

CHICKEN MILANESE

caesar salad, parmesan, lemon 30

SPAGHETTI & MEATBALLS

fennel ragu, parmesan, ricotta 24

SIDES

SHOESTRING FRIES 9

add truffle and parmesan +4

CRISPY SPROUTS

sesame, hoisin, mint, chili 12

MASHED POTATOES 10

MARKET SALAD 10

SAUTÉED BOK CHOY

soy, sriracha, sesame, furikake 10

SWEETS

COOKIE SKILLET

caramel gelato, cookie butter 12

NEW YORK CHEESECAKE

berry compote, graham cracker 12

CHOCOLATE BROWNIE

vanilla gelato, chocolate crumb 10

PROUDLY SUPPORTING PURVEYORS INCLUDING:

PAT LAFRIEDA	TOMCAT BAKERY
BELL AND EVANS CHICKEN	MURRAY'S CHEESE
FULTON FISH COOPERATIVE	DI PALO NYC
EMPORIA DE GELATO	



culinary director: barry tonks

scan this code with your phone
camera for allergen info



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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